

9. **Phool gobi yakkh** (cauli flower based on curd with Himalayan herbs)
10. **Nadur Yakkh** (lotus roots cooked in curd, flavoured with royal cumin seed and dried mint powder)
11. **Monje Kael** (knoll koll shaped like chips prepared in kashmiri onion gravy, flavoured with saffron)
12. **Mutter Haddar** (perfect match of whole button mushroom and green peas)
13. **Choaq Wangan** (small fried brinjals rolled in red grapes based gravy. garnished by royal cumin seed)
14. **Gogji** (fried turnips cooked in cock's comb flavoured gravy)

#### Gaad (Fish)

1. **Mugh Gaad** (fish cooked with generous helping of radish)
2. **Ruwangan Gaad** (fish cooked in tomato based gravy)
3. **Haakh Gaad** (fish cooked with distinct kashmiri spinach)
4. **Nadur Gaad** (fish cooked with lotus roots, flavoured with kashmiri dried mint powder)

#### Rice and Pulav

1. **Batha** (plain boiled rice)
2. **Kosher Pulav** (kashmiri palow with dry fruits)
3. **Sabzi Pulav** (kashmiri pulav prepared with vegetables)
4. **Mazz Pulav** (Kashmiri pulav cooked with tender pieces of mutton)

#### Deserts

1. **Kong firin** (saffron flavoured rice puddings, garnished with pistacho and cashewnuts)
2. **Halwa** (halwa enriched with dry fruits)
3. **Kahwa** (green kashmiri hyson tea flavoured with green cardamoms, cinnamoms & saffron, served from samovar)

#### Chetin

1. **Gund chetin** (onion chatney with green chillies and a touch of royal cumin sweet)
2. **Doon chetin** (walnut chatney made in curd, flavoured with royal cumin seed)

## Catering Service



# AHADSONS FOODS™

Maintaining the Tradition

TYPICAL KASHMIRI CUISINE  
*Wazwaan*  
-e-Kashmir™



## MENU

(Founded by Renowned Kashmiri Chef Khan Abdul Ahad Waza)  
A HOUSE OF AUTHENTIC & TRADITIONAL KASHMIRI DELICACIES

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## SNACKS

### Non-Veg (Mutton)

1. **Tabakh Maaz** (tender ribs cooked in Kashmiri condiments gravy shallow fried and served dry)
2. **Seekh Kabab** (minced mutton with typical Kashmiri ingredients prepared on skewers)
3. **Maaz Kanti** (small mutton pieces marinated, shallow fried in fresh onion, tomatoes and green chilles)

### Chicken Snacks

1. **Kokar Kanti** (boneless chicken marinated and shallow fried in fresh green chilies, tomatoes)

### Vegetarian

1. **Nadir Kabab** (deep fried flutten lotus stems)
2. **Nadir Mand** (sliced lotus stem marinated in spicy paste deep fried)
3. **Chhaman Pakoda** (cottage cheese marinated and fried, flavoured with royal cumin seed)
4. **Sabzi Pakoda** (fresh vegetables coated and fried)
5. **Nadir Churma** (lotus stems shaped like chips & deep fried uncoated)

### Main Course

1. **Rista** (pounded mutton balls cooked in saffron flavoured gravy)
2. **Rogan josh** (selected mutton pieces cooked in kashmiri onion gravy with cock's comb flower extract)
3. **Lahabdar Kabab** (oval shaped kababs of minced mutton cooked in curd based gravy with mild spices)
4. **Maaz Yakkhn** (White) (mutton cooked in curd, flavoured with fennel powdered and dried mint powder)
5. **Palak Rista** (small mutton balls with spinach)
6. **Aab Gosh** (mutton cooked in milk)
7. **Hindi roghan josh** (mutton with rich gravy, flavoured with saffron)
8. **Maaz yakkhn** (red) mutton cooked in curd based gravy, flavoured with cock's comb flower extract)
9. **Ruwangan Kufta** (minced mutton with tomato gravy predominately flavoured with kashmiri ingredients)
10. **Chear Kufth** (minced mutton ball with an apricot inside)
11. **Ghushtaba** (pounded mutton balls cooked in curd, flavoured with dried mint powder)

### Mutton Kormas

1. **Daniwal Korma** (mutton cooked in curd based gravy, flavoured with fresh coriander and saffron)
2. **Aloobukhar Korma** (mutton cooked with dried plums)
3. **Badam Korma** (tender mutton pieces cooked in creamy almond gravy)
4. **Marchwagan Korma** (mutton cooked in red hot chilli gravy, flavoured with royal cumin seed)
5. **Chear Korma** (tender mutton cooked with dried apricots)

### Kokar (Chicken)

1. **Kokar Roghan Josh** (chicken cooked in cock's comb flower gravy with condiments)
2. **Waza Kokar** (whole chicken cooked in saffron gravy with mild kashmiri spices)
3. **Badam Korma** (boneless chicken cooked in creamy almond gravy)
4. **Aloobukhar Korma** (chicken cooked with dried plums, flavoured with typical kashmiri ingredients)
5. **Daniwal Korma** (chicken based on kashmiri chilli gravy with predominate flavour of royal cumin seed)
6. **Marchwagan Korma** (chicken based on kashmiri chilli gravy with predominate flavour of royal cumin seed)
7. **Kukar Aab Gosh** (chicken prepared in milk)

### Vegetarian

1. **Ruwangan Chaaman** (fried cottage cheese delicately prepared in tomato gravy, flavoured with kashmiri ingredients)
2. **Haakh** (luscious leaves of distinct kashmiri spinach, cooked in its own juice)
3. **Manje Haakh** (knoll koll and its leaves cooked together flavoured with mild kashmiri spices)
4. **Haakh Chaaman** (fried cottage cheese prepared with kashmiri spinach)
5. **Palak Nadur** (lotus stems and spinach prepared mix, flavoured with kashmiri condiments)
6. **Dum Aloo** (small fried potatoes simmered in spicy red gravy)
7. **Rajmah** (red kashmiri kidney beans cooked in mild kashmiri spicy gravy)
8. **Al yakkhn** (bottle gourd cooked in curd, flavoured with dried mint powder)